

SOCIAL HOUR HORS D'OEUVRES

2024

Prior to dinner only

STATIONARY DISPLAY / \$8

An assortment of international and domestic cheeses, gourmet cheese dip, jams, assorted vegetables, crostinis and flatbreads

THE SPECIAL WELCOME / \$10

A flowing display of domestic and imported cheeses, fresh seasonal fruit, jams, vegetables and dip. Add for \$2 gourmet cheese dips with assorted breads and chips (Artichoke & Spinach, Roasted Red Pepper, Horseradish Cheddar or Gorgonzola & Sharp Cheddar)

CHARCUTERIE TABLE / \$12

Includes: Cured Meats, Variety of Cheese's, Roasted Peppers, Pepperoncini, Portobello Mushrooms and Breads including Focaccia and Italian and assorted accompaniments.

THE GRAND SOCIAL HOUR / \$22 (Premium Package) \$24 (Ultra Premium Package)

Contains the Stationary Display with butler-style hors d'oeuvres. Choose from the Premium package or the Ultra Premium Package. (Under 30 guests chef-selected hors d'oeuvres only.)

Premium Selection

Choose 6 from the list below
(excluding Ultra Premium selection)

Apricot Chicken Salad *in pastry cups*
Artichoke Florentine
Asparagus Fries *with horseradish sauce*
Asparagus Wrapped in Prosciutto
Baby Fried Shrimp
Barbecued Kielbasa
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara
Cheddar & Bacon Potato Cups
Chicken Fingers
Coconut Chicken *with Thai sauce*
Deviled Eggs
Fried Brie *with raspberry sauce*
Fried Mozzarella Sticks
Fried Ravioli *with marinara*
Garlic Mussels *with Tarragon*
Garlic Spinach Crostini
Gorgonzola Potato Pancake

Grilled Chicken or Beef Satays Hot or Sweet Sausage *with red onion*
Melon Wrapped in Prosciutto
Mini Philly Cheese Steak
Vegetable Spring Rolls
Potato Pancakes *with sour cream*
Quesadillas
Mini Bruschetta
Roasted Curried Zucchini *with cucumber dipping sauce*
Stuffed Mushroom Caps
Mini Chicken Cordon Bleu
Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Tempura Shrimp *with Thai sauce*
Tuna Poke *with Mango Relish*
Vegetable Pot Stickers

Ultra Premium Selection

Choose 10 from the entire list

Cajun Scallops
Clams Casino
Escargot in Puff Pastry
Garlic Shrimp Toast
Lobster Risotto Balls
Lox & Black Bread
Mini Griddled Lobster Sandwiches
Scallops in Bacon
Shrimp & Lobster Quesadilla
Smoked Salmon Canapes
Spicy Crab cakes *with remoulade sauce*
Tenderloin Mini Kabobs

ADDITIONAL OFFERINGS

SHRIMP

Butler-Style Shrimp / \$6.50

Jumbo Shrimp Display per pound; 2 pound minimum / \$50, Add On A Custom Ice Carving for Displaying Jumbo Shrimp / \$350

THE NEW ENGLAND SEAFOOD STATION / \$25

(with a minimum of 75 guests)

Fresh Oysters, Shrimp and Clams Shucked to Order, Marinated Mussels, Half Shelled Green Lip Mussels, Snow Crab Claws with Mignonette, Horseradish, Cocktail Sauce, Tabasco and Lemon

ADDITIONAL STATIONS AVAILABLE UPON REQUEST / \$8

To complement your social hour or add on as a late night 2nd meal option. Some of our choices are: Tortellini Alfredo, Crab Cakes Pulled Pork Sliders, and More.